
SAMPLE MENU

LUNCH

FIRST THINGS FIRST

Summer Seafood Salad with Olive and Lemon Dressing

Pan Fried Free Range Hen Egg on Olive Oil Crouton with Peas, Broad Beans and Pesto (v)

Duck Terrine with Tomato Chutney and Garlic Toast

Cream of Cauliflower Soup (v)

Chilled Apple and Celery Soup (v)

THE MAIN ACT

Seared Sea Bream with Baby Gem, Pancetta, Fresh Garden Peas and Caper Butter Sauce

Char Grilled Corn Fed Chicken Supreme with Buttered Savoy Cabbage, Carrots, Orange Segments and Red Wine Jus

Fried Feta Cheese with Courgette Spaghetti, Aubergine Puree and Grapes (v)

Best of British

Slow Cooked Pork Belly with Apple Puree, Black Pudding Mash, Buttered Green Beans and Thyme Jus

PUDDINGS FROM THE LARDER

Summer Pudding with Devonshire Clotted Cream

Dark Chocolate Tart with Vanilla Cream

Vanilla Crème Brulee with Homemade Shortbread

English Farmhouse Cheeses with Date and Onion Chutney

2 Courses £15.00

3 Courses £20.00

Including Coffee and Homemade Truffles

OUR SOMMELIER'S WINE PICK OF THE MONTH

White

Riesling, Framingham Classic, Marlborough, New Zealand

Glass: £9.50, Bottle: £36.00

Red

El Grano Carmenere, Rapel Valley, Chile

Glass: £9.50, Bottle: £31.00

If you are allergic to any food product, please advise a member of the service team.

All prices include VAT at 20%. For groups of 6 or more, a discretionary service charge of 12.5% will be added to your bill.
